

# Food Service Establishment Inspection Report

Name:	Bennetts Mill Middle School			Establishment Number	<div style="font-size: 48pt; font-weight: bold;">96</div>	
Address:	210 Lester Rd			2-57349		
	Fayetteville, GA 30215			Previous Score		
Year	Month	Day	Inspection Time	Purpose	Enforcement	
2007	10	15	08:05	Reinspection	1	

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)				CRITICAL ITEMS (Category II)				GENERAL ITEMS (Category III)			
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓		
		Max	Min				Max	Min			
1. Safe; Approved Source	I				23. Sewage in Establishment	I					
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8			
<b>Personnel</b>					<b>Plumbing</b>						
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2			
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I					
<b>Food Protection</b>					<b>Toilet and Handwashing Facilities</b>						
5. Food Handling Techniques	I				27. Approved; Accessible	I					
6. Protected from Contamination	II	10	5		28. Constructed; Maintained; Number	III	4	2			
7. Storage Practices; Approved Containers	II	10	5		29. Clean; Proper Supplies Provided	II	10	5			
<b>Temperature Control</b>					<b>Garbage and Refuse Disposal</b>						
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4			
9. Foods Rapidly Cooled; Held and Displayed	I				31. Storage Area; Clean, Construction	III	5	3			
10. Food Cooked to Proper Temperature	I				<b>Physical Facilities</b>						
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3	X		
<b>Equipment and Utensils</b>					33. Lighting; Fixtures Shielded	III	6	3			
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4			
13. Designed, Constructed, Installed, Located	III	6	3	X	35. Personnel Facilities Provided, Used	III	2				
14. Food Contact Surfaces Clean; Procedure	II	15	8		<b>Other Operations</b>						
15. Approved Material; Maintained	II	6	3		36. Toxic Materials, Storage, Use, Label	I					
16. Testing Equipment Provided (Thermometer)	II	5	3		37. Roaches, Flies, Rodents	III	15	8			
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2				
18. Non-Food Contact Surfaces	III	15	8		39. Authorized Personnel, Animal Control	II	5	2			
19. Storage; Handling Procedures	II	6	3		40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2				
20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2				
<b>Water</b>					The following Category I Items were corrected at the time of the inspection:						
21. Approved Source; System Operational	I										
22. Hot and Cold Water as Required	II	5	2								
13a. Need to complete smooth seal of gap between right side of dishline and wall. b. While improved, need to complete sealing gaps on sides of walk in doors and base of lockers. 32 Need to complete installation of missing cooler/freezer wall/ceiling plugs. Complete by 1/08 Discussion: plastic shelf unit-6" off floor.											
Discussed with/Title - Mgr					Inspected By/Title:						